TMPC 003GT - SOYA BEAN CASEIN DIGEST AGAR PLATE W/ LECITHIN & POLYSORBATE 80 (TRYPTONE SOYA AGAR PLATE W/ LECITHIN & POLYSORBATE 80) (GAMMA-IRRADIATED) (TRIPLE PACK)

INTENDED USE

for determining efficiency of sanitization of containers, equipments, surfaces, water miscible cosmetics etc

PRODUCT SUMMARY AND EXPLANATION

Soyabean casein Digest Agar Plate w/ Lecithin and Polysorbate 80 (100mm) plates are recommended for the isolation of microorganisms from environmental surfaces and is used primarily to monitor microbial contamination, enumerate the number of microbial colonies growing on a variety of surfaces sanitized with quaternary ammonium compounds, and toassist in determining surface sanitation.

The media are gamma irradiated in the packaging material to assure a reduction of the microbial load potentially present in the medium, on the dishes, and on the packaging materials. Gamma- irradiation of the product is indicated by an orange to red color of the irradiation indicator stripe on the inner label.

COMPOSITION

Ingredients	Gms / Ltr
Casein enzymatic hydrolysate	15.000
Agar	15.000
Sodium chloride	5.000
Papaic digest of soyabean meal	5.000
Polysorbate 80 (Tween 80)	5.000
Lecithin	0.700

PRINCIPLE

Medium contains Casein enzymatic hydrolysate and papaic digest of soyabean meal which helps to provide nitrogenous compounds and other nutrients essential for microbial replication. Sodium chloride is added to maintain cellular osmotic equilibrium. Lecithin and polysorbate 80 are added to the formulation to neutralize germicidal or disinfectant residues. Neutralization of these residues reduces their inhibitory effect which ultimately results in lowering of microbial count. Quaternary ammonia compounds are neutralized by lecithin, while phenolic disinfectants and hexachlorophene are neutralized by polysorbate 80. Together, lecithin and polysorbate 80 neutralize ethanol.

INSTRUCTION FOR USE

Either streak, inoculate or surface spread the test inoculum aseptically on the plate. Alternatively, these plates can also be used as contact plates for environmental monitoring.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Light to medium amber colour medium.
Quantity of Medium : 35±2ml of medium in 100 mm disposable Petri-plates.
pH (at 25°C) : 7.3 ± 0.2
Dose of irradiation : 15-25 kGy
Sterility Test : Passes release criteria

INTERPRETATION

Cultural characteristics observed after incubation:

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Escherichia coli	8739	50-100	Luxuriant	>=70 %	35-37°C	18-24 Hours
Staphylococcus aureus	6538	50-100	Luxuriant	>=70 %	35-37°C	18-24 Hours
Pseudomonas aeruginosa	9027	50-100	Luxuriant	>=70 %	35-37°C	18-24 Hours
Bacillus subtilis	6633	50-100	Luxuriant	>=70 %	35-37°C	18-24 Hours
Salmonella typhimurium	14028	50-100	Luxuriant	>=70 %	35-37°C	18-24 Hours
Clostridium sporogens	11437	50-100	Luxuriant	>=70 %	35-37°C	18-24 Hours
Candida albicans	10231	50-100	Luxuriant	>=70 %	35-37°C	24-48 Hours
					20-25°C	48 -72 Hours
Aspergillus brasiliensis	16404	50-100	Luxuriant	>=70 %	35-37°C	48 -72 Hours
					20-25°C	72-120 Hours

STORAGE & STABILITY

On receipt, store the plates at 15–30 °C. Avoid freezing and overheating. Do not open until ready to use. Prepared plates stored in their original sleeve wrapping until just prior to use may be inoculated up to the expiration date and incubated for recommended incubation times. Allow the medium to warm to room temperature before inoculation. Product Deterioration: Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

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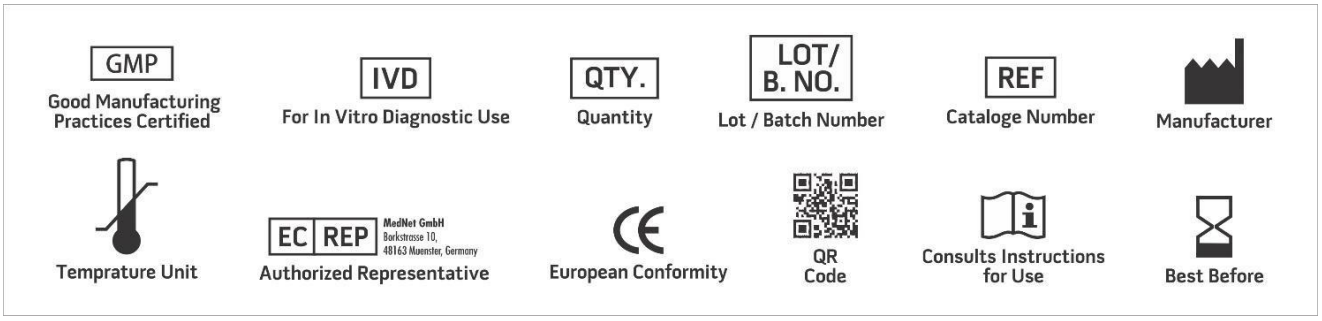

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**

Version: 01 Sep. 2026